Tuna Melt



Serves 4 Prep 15 mins Cooking 15 mins Easy

Ingredients

1 stick chopped celery
65g diced cheddar cheese (diced instead of grated)
2 cans (120g x 2) tuna, drained and flaked (Water-based flaked tuna)
1 shallot, chopped
30g yoghurt
pinch of salt
20g butter, softened (butter spread on the inside of buns helps to toast the bread)
4 hamburger buns, split (good brioche buns are preferable)

1. Preheat the oven to 180 C. In a bowl, combine first 6 ingredients: combine the celery, cheddar cheese, canned tuna, onion, yoghurt and salt in a bowl.
2. Next, spread the butter over the cut sides of the buns, then divide the tuna salad evenly over the bun bottoms. Replace the bun tops, then wrap the sandwiches in foil.
3. Bake until cheese is melted, about 15 mins
4. **Variations**: change the cheese: While cheddar cheese is our go-to for this recipe, any one of Swiss, mozzarella, fontina would all work well ·
5. Add herbs and spices: basil, parsley, garlic powder & celery seeds. Squeeze in some lemon juice: If you want to add a bit of brightness a bit of fresh lemon juice or zest is lovely. Swap the rolls for other bread: rye, whole wheat, sourdough or a ciabatta roll. Top with some slices of tomato or a dash of Tabasco or cayenne.
6. **How to Store a Tuna Melt** they taste best on the day but, leftovers may be wrapped in foil & stored for up to 2 days in the fridge. To reheat, warm in a (180C) oven until heated through. We don’t recommend microwaving because the buns will likely become soggy.